

Miele

Anything else is a compromise

AT THE HEART OF YOUR HOME™ APPLIANCES BY MIELE

Debuting the award-winning
Independence™ refrigeration series

September 2008



A Unique Family Making
Extraordinary Appliances, Immer Besser



Welcome to Miele

When the Miele Company was established in 1899 in Germany, our founders believed that success was only achievable in the long term by being totally convinced of the quality of one's product. To this point, Miele elected to produce machines that were both durable and long lasting, in other words, a quality product rather than an inexpensive one.

Over 109 years have passed and our mantra, *Immer Besser* (which is translated as *Forever Better*), continues to represent the guiding principle and very backbone of the organization. *Immer Besser* permeates every aspect of our business from the drawing board to the production line and the relationships we maintain with our retailers and, most importantly, with our customers. Thanks to *Immer Besser*, the Miele brand is synonymous with unsurpassed product quality the world over.

These characteristics, or family traditions as we call them, are critical because

collectively they define the very essence of our brand. As the world's largest family-owned and operated appliance company, we believe in a higher level of responsibility to each and every customer within the context of a business plan that respects our environment for future generations.

If you select Miele appliances to be installed in your home, we are confident that you will derive as much pleasure from your kitchen as we do from ours. And why should you be so confident? Because we place the family name on each and every product we produce.

The kitchen appliances depicted over the following pages represent the widest selection, best detail and performance we have ever produced. We are eager for you to visit one of our many authorized dealerships and thank you for considering Miele for your home appliance purchase.

Bon appetit!



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A noteworthy Immer Besser advancement is Miele's partnership with 20-20 Technologies to create a built-in kitchen appliance catalog using 20-20 Design, the industry-leading kitchen and bath design software. This enables architects, designers and other customers to create custom projects for a realistic representation of their dream Miele kitchen!

 2020technologies.com

Debuting Miele's Independence™ Series: Food and Wine Preservation Appliances



A Cool New Wave

Miele's food and wine preservation appliances join an impressive wave of state-of-the-art products specifically designed to exceed the performance, design and durability expectations of the North American consumer. Miele innovation and quality are inherently built into each Independence™ Series product – creating truly unique solutions to easily and safely maintain food and wine without sacrificing freshness, texture or body.

Introducing MasterCool™

One of the most revolutionary aspects of Miele's new appliance series is found in the user interface. With most cooling products, the user is expected to have an elevated knowledge of the adequate temperature and humidity levels needed to preserve and protect their diverse range of food items. Meat, cheese, produce, even seafood, all demand a unique environmental storage condition in order to be kept fresh and flavorful. Milk, for example, is stored perfectly at 40°F, while vegetables require a temperature just above freezing. When it comes to humidity control, meat, fish, dairy and deli items last longer in a drier environment than fruits and vegetables.

In reality, most people are unfamiliar with how to properly set these levels given the ambiguity of user controls. With Miele's revolutionary new technology, that's history. When Miele's MasterCool™ control system is activated, the user is greeted with a food-driven menu system that is easy to view, understand and adjust for each of its four independent cooling zones. This intuitive functionality helps to create and maintain the optimum conditions required for specific food categories so freshness is locked in. Now that's some cool, useful technology.

Left photo: Featured is the KF 1801 (30 inch) bottom mount fridge-freezer.

Everything in FullView™

Miele's FullView™ storage drawers are built from top-quality materials to ensure stability as they fully extend, providing an unobstructed view and easy access to contents. FullView™ is a built-in benefit found in all Independence™ Series appliances... refrigerators, freezers and wine storage units.

Kept SmartFresh™

SmartFresh™ drawers allow you to store and preserve food items perfectly at their individual temperature and humidity requirements. Using Miele's revolutionary MasterCool™ controls, simply select the drawer location and food item type from the menu system, and our signature electronics manage the rest. The Independence™ appliances will adjust and maintain the ideal conditions so your food items are kept SmartFresh™ and nutritious longer.

Then, There Was Light

The basic incandescent and fluorescent refrigerator lighting used by other manufacturers can't hold a candle to the optimal illumination provided by Miele's ClearView™ array. The bright ClearView™ lighting system illuminates every nook of the interior cabinet on each level to achieve maximum exposure of all contents. With this unique halogen-based lighting system cascading from the top and sides of the appliance, blind or dark spots are eliminated, making it easy to see and access virtually all food items. Even those items tucked in the rear of a fully stocked refrigerator, concealed by large catering platters or nestled in the storage drawers are in ClearView™.

Tailored Interior

Moving shelves and bins on the door and inside the appliance cabinet is simply a one-handed operation. Miele's convenient Drop and Lock™ system keeps each unit firmly aligned on its slide-rail framework so an easy 'tilt up and slide motion' is all it takes to move the unit higher or lower. Once the desired position is located, simply drop the piece and watch it automatically lock securely into place. Making room for today's groceries, large, small, bulky or otherwise, has never been easier!

A floating deli drawer in the refrigerator and unique divider system in the freezer compartment add to the overall flexibility of Miele's Independence™ Series. Both effortlessly glide across shelves or within bins to maximize storage efficiencies.



SuperCool™

Another high-performing feature on Miele's Independence™ refrigerators and freezers is the SuperCool™ setting. After stocking either compartment with a significant load of new groceries including bulky items like fresh poultry or large items like fruit and vegetable platters, engaging SuperCool™ will override the thermostat and begin cooling the cabinet to a reduced temperature... 35°F in the refrigerator and -22°F in the freezer. SuperCool™ will continue working to achieve these lowered temperatures for a period of 6 or 52 hours (for the refrigerator and freezer, respectively) until it reaches this exact degree or it is disengaged by you. The result... an accelerated cooling process designed to lock in freshness, taste and texture.

The Most Extreme Hinge

Miele products are known the world over for their robust construction. While the durability and reliability of each appliance encompasses multiple features working in tandem, a particular element of the Independence™ Series stands out as a VIP, Very Important Part. Miele's Stability-Hinge™ is that part. Fully loaded, with food items on the inside of the door and an elaborate, decorative custom panel on the outside, these hinges are capable of carrying a collective weight of over 200 pounds and are tested for over 200,000 door cycles... that's twice the industry standard! This stamina ensures the door will stay stable, secure and won't sag over time.

Fresh-tasting Cubes... and More

Ice maker and water/ice dispensing units deliver a truly refreshing drink thanks to Miele's dual compressor system. All Miele preservation appliances (not only select models) have a dedicated cooling system responsible for each interior compartment, guaranteeing the refrigerator and freezer – even if they are housed in a single product like a bottom-mount appliance – do not exchange air. This technology eliminates flavor transfer so the salmon stored in your refrigerator doesn't affect the quality of your ice cubes.



The Perfect Home for a Good Vintage

Abrupt, or even subtle, changes in storage temperatures can dramatically affect the quality of wine. Precise temperature control is therefore particularly important for long-term wine storage. Miele's MasterCool™ electronic controls ensure that temperature fluctuation will not occur.

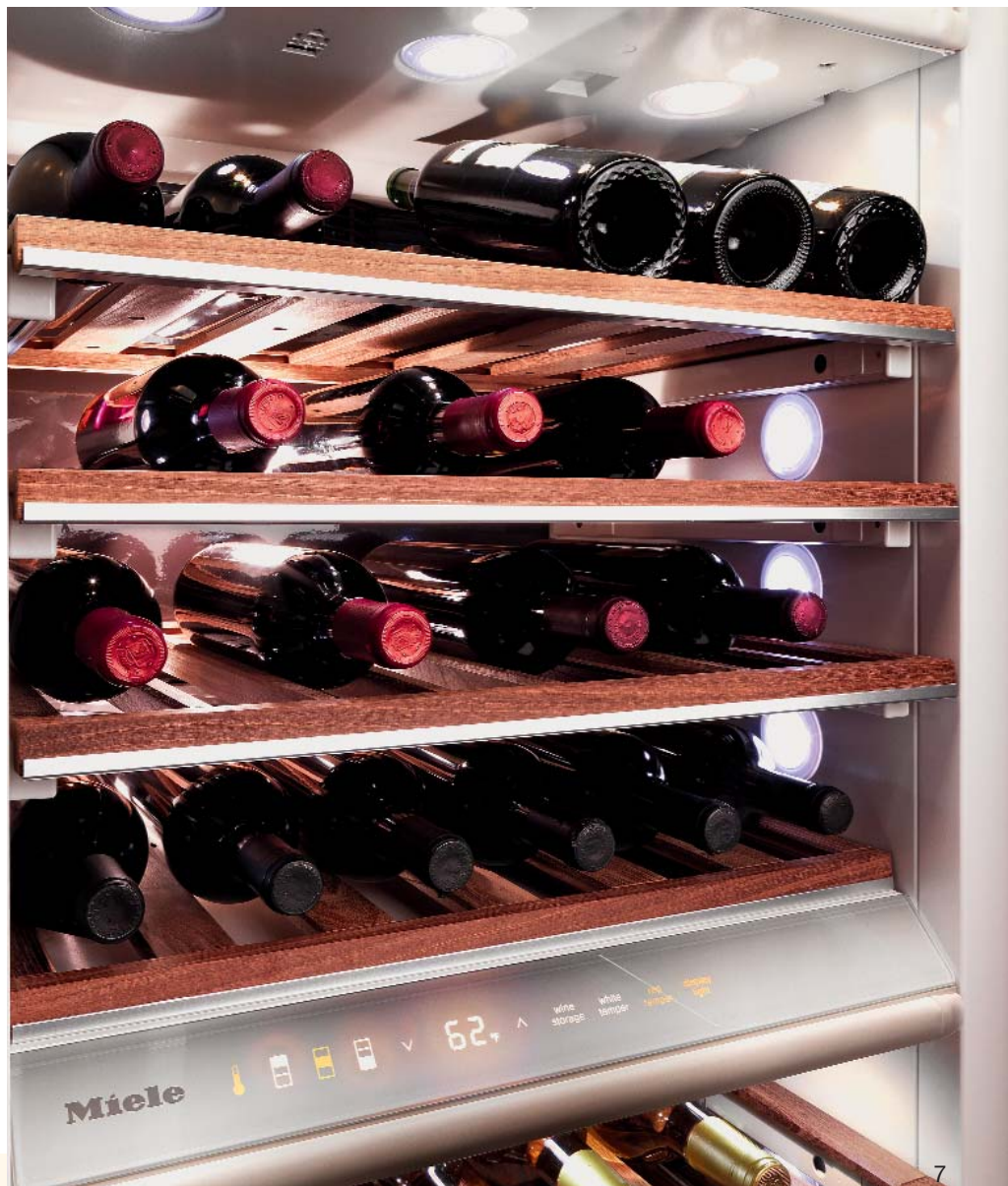


Three unique cooling zones, each with independent controls, are available to store or temper champagne and wine (white or red) at their ideal environmental condition. For instance, the bottom zone can be set to store wine between 45°F and 64°F then be moved up to a tempering zone and held at a prescribed temperature in preparation for the next occasion. White wine and champagne can be conveniently housed in the third zone, as they require much cooler temperatures.

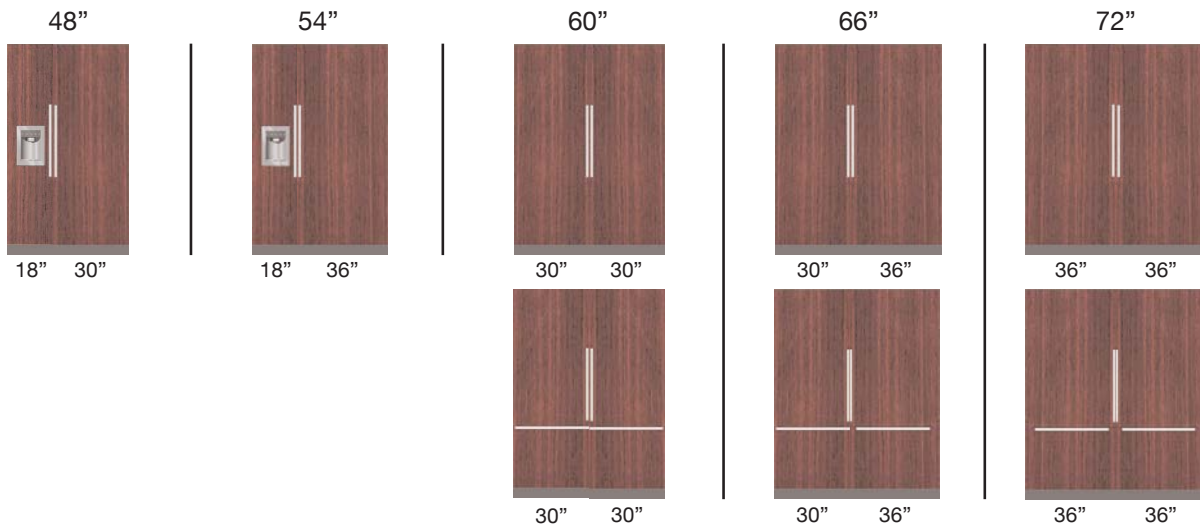
Left photo: Featured as separate, independent columns is the F 1811 (30 inch) freezer and K 1801 (30 inch) refrigerator.

Controlling the humidity level is also important for long-term storage so that corks are kept moist. If wine is kept too long in a room with low humidity, the corks will dry out and no longer seal the bottles effectively. Miele's dynamic cooling system ensures an even circulation of air and constant humidity so this problem is alleviated. Sophisticated technology working to guarantee a perfect bouquet.

Illumination of the Independence™ wine storage unit is part romance and part functionality. A unique LED system, that doesn't affect the interior temperature of the cabinet, allows you to tastefully display your treasured collection. When the door is opened, a more dramatic ClearView™ halogen-based lighting system is activated so you can view everything inside and select the perfect bottle fitting for the occasion.



Product combinations and locations are virtually endless. Here are only a few combinations to spark some thoughts.



Bottom photos: Featured (left to right) is the 60" combination (F 1811 freezer and K 1801 refrigerator) partially open, 48" combination (F 1411 freezer and K 1801 refrigerator) and the 60" combination (F 1811 freezer and K 1801 refrigerator) fully open.



Product Overview: Cooling Appliances

		K 1811 Vi	K 1801 Vi	K 1911 Vi	K 1901 Vi	F 1411 Vi	F 1811 Vi	F 1801 Vi	F 1911 Vi	F 1901 Vi	F 1471 Vi	KF 1811 Vi	KF 1801 Vi	KF 1911 Vi	KF 1901 Vi	KWT 1611 Vi	KWT 1601 Vi
APPLIANCE	Refrigerator	•	•	•	•												
	Freezer					•	•	•	•	•							
	Freezer with ice/water dispenser										•						
	Bottom-mount fridge-freezer combination											•	•	•	•		
	Wine storage															•	•
DESIGN	Fully integrated	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Accepts custom panel	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Left door hinge	•		•		•	•		•		•	•		•		•	
	Right door hinge		•		•			•		•			•		•		•
FEATURES	MasterCool™ controls	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	ClearView™ lighting system	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Drop and Lock™ shelves	4	4	4	4	4	4	4	4	4	1	3	3	3	3		
	SmartFresh™ storage drawers	2	2	2	2	2	2	2	2	2	2	2	2	2	2		
	FullView™ extendable storage drawers	3	3	3	3	4	3	3	3	3	2	2	2	2	2	12	12
	SuperCool™ loading function	•	•	•	•	•	•	•	•	•	•	•	•	•	•		
	*RemoteVision™	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
DIMENSIONS	Width	30"	30"	36"	36"	18"	30"	30"	36"	36"	18"	30"	30"	36"	36"	24"	24"
	Height: 83 1/2" x 85 3/8"	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
	Depth: 24"	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

*RemoteVision™ is standard on all Independence™ series cooling appliances and will be activated during product registration.



RemoteVision™... Groundbreaking Technology

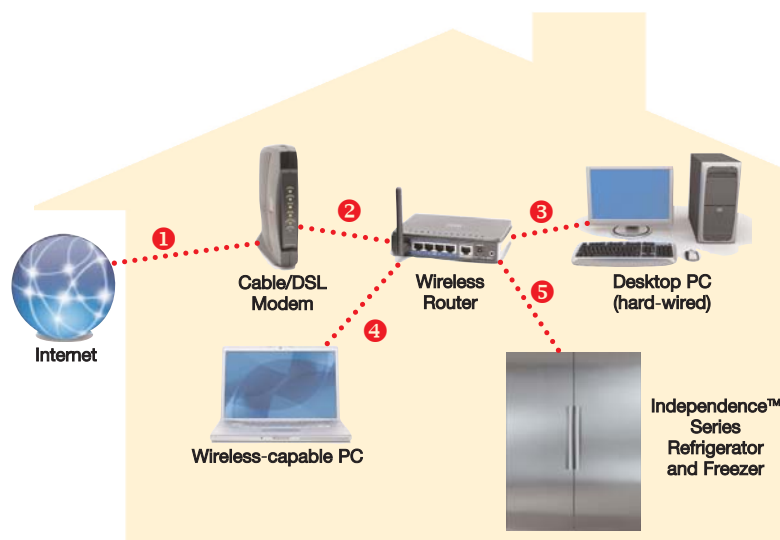
Delivering Ultimate Peace of Mind

Miele Supervision 24/7

If a family member accidentally left the door ajar to your refrigerator, freezer or wine storage unit before leaving for a weekend getaway or if a critical cooling component was to malfunction without detection, the loss and inconvenience could be extensive, especially if you were storing a valued wine collection or a volume of high-quality meats and seafood. With Miele's innovative RemoteVision™ you will enjoy complete peace of mind eliminating this anxiety. Using proprietary wireless local area network (WLAN) technology and application software developed by Miele for its Independence™ Series, enabled products will be connected to Miele's monitoring center. This 'virtual link' is established allowing a secured transmission of vital temperature and performance data. If a significant fault occurs, Miele's client service center will be notified and contact you, or another trusted individual identified on your call roster, to gain access to your home in order to fix the problem.

RemoteVision™ is standard on all Independence™ series cooling appliances, along with a lifetime of complimentary monitoring services.

RemoteVision™... 21st century technology working hard to give you total satisfaction.



RemoteVision™

How It Works

A common household scenario...

- 1 Internet connection feeds through Cable/DSL modem.
- 2 Wireless router connects to cable modem and creates a "LAN" (local area network).
- 3 "Hard-wired" desktop PC, typically controls router settings.
- 4 Laptop connected wirelessly to the local area network.
- 5 RemoteVision™ enabled Miele appliance connected wirelessly to the local area network.

Genius Details in a Progressive Design

Exceeding the Benchmarks

Impeccable craftsmanship and unsurpassed quality are global benchmarks, and the demand for products that meet these standards is universal. Miele offers a broad range of appliances that exceed these general requirements and reflect a multitude of lifestyle needs.

From the groundbreaking market innovations of our coffee system, steam oven and advanced cooking products to the stunning and high-performing decorative ventilation hoods, the Miele brand is firmly established throughout the world as a design and innovation leader.

As a matter of fact, Miele registers over 100 new international patents every year, has won numerous design awards, boasts an impressive list of 'world's firsts' and has been voted by *Reader's Digest* as The Most Trusted Brand in kitchen appliances every year the survey has been conducted.

Stunning Design With Perfect Function

Today's kitchen is a focal part of our lives. A place where families gather, friends converse and many a party finishes. It is a place that has become more open to the home, where we feel comfortable and want to enjoy life. For this reason it is especially important to create a pleasant environment. With their striking design and high-quality materials, Miele appliances set just the right tone.

The skillful combination of color, shapes and materials can help you realize your dream of a perfect kitchen. The chic

design of the appliances plays a vital role here. With simple lines and a characteristic design underpinning the entire product range, Miele cooking appliances will blend seamlessly and unobtrusively into any décor you select – from the most traditional to the ultra modern.

A New Line

The design inspiration for the Miele MasterChef Collection™ came from a single purposeful design appeal. A

concept built on the premise that no matter how you stack or configure your appliances – horizontally, vertically or on completely opposite sides of your kitchen – each cooking instrument exactly matches. All of the appliances align with each other, in addition to the masterful lines in the designer's vision. The net effect is simply stunning – an arrangement unobtrusively blending with any kitchen design. Timeless architecture that will look as fresh and appealing today as it will decades from now.

Left photo: Featured is the F 1811 (30 inch) freezer and K 1801 (30 inch) refrigerator.

Right photo: Featured in stainless steel are the MLT 4800 lift door, H 4881 BP (30 inch) single oven and ESW 4821 warming drawer in u-design all with Profi door handles.



The Miele MasterChef Collection™

At the Heart of Your Kitchen™

In most kitchens, the oven takes center stage. Its location usually determines where many of the other kitchen appliances are installed... and in a kitchen with a Miele oven this is certainly the case.

Miele ovens are designed and engineered to perform at the highest possible standard. By that, we mean, bake beautifully, roast for succulent results, broil with searing heat and much, much more.

Progression

Miele was the first appliance company in the world to introduce touch-controlled appliances in 1978.

Today, we remain a leader in the design and manufacture of microchip-controlled, intelligent appliances, as evidenced in our progressive MasterChef Collection™. These Miele-made navigational electronics are called Navitronics™ and guarantee simple operation and intuitive use.

Culinary Know-How at Your Fingertips

If you could garner the combined knowledge of all the great chefs of the world into one comprehensive, yet easy-to-use reference tool, then you would have defined the essence of Miele's MasterChef cooking products. High-performance convection systems that eliminate flavor transfer so you can cook several dishes on multiple levels simultaneously. Cooking temperatures so precise that every cookie, every pastry and every filet is perfectly done. Unique programs that know exactly how long to sear, then roast at a lower temperature for succulent results. This is just a taste of the culinary know-how MasterChef puts at your fingertips.

Right photo: Featured in stainless steel and with the Profi handle are the 60 cm DG 4080 steam oven, H 4680 B single oven and EGW 4060-14 plate and cup warmer, joined with the DA 409 wall ventilation hood and KM 391 gas cooktop in black glass.

So Easy to Use

Using the context-sensitive control panel on the front of the appliance, simply touch the On button... and you're on your way. The oven will deliver a menu of options that, in plain English, will guide you to the next steps until you've arrived at your desired program... which is typically only four steps away!

In addition to the many baking and broiling modes available, there is something else that makes the Miele MasterChef oven very unique. Imagine owning an automobile that with the touch of a button you could switch from manual to automatic transmission. On some drives, you may want the control of manual shift. On others, in the city, for example, you want the convenience of automatic.

The Miele MasterChef Collection™ gives you this choice. A light touch to the flush, interactive control pad engages Miele's proprietary MasterChef menus – an innovative program that works with gourmets of any expertise to effortlessly create outstanding meals. A wide array of cooking modes puts you in charge, allowing total flexibility over temperature and time. Similarly, if you say, "all I want is to roast a chicken," the MasterChef mode will take all the guesswork out. The controls guide you step-by-step to the perfect result... a total of four or five keystrokes away.

The brilliantly flush control panel is as easy to clean as it is to command, and the entire oven blends impeccably into virtually any kitchen motif.



Ovens That Cook in Many Different Ways

Perfect Results

Incredible results are achieved via a unique advanced European convection system. Even heat, created by this system, allows for up to five levels to be utilized simultaneously. Heated air, directionally channeled by the convection fan to all corners of the oven, ensures a constant movement of air over the food, thus producing perfect, even cooking results.

Surround Bake

For 'slow cooked' items, the Surround Bake mode is an ideal solution. Utilizing top and bottom heating elements, Surround Bake creates an even distribution of heat from both above and below the individual item being cooked. Whether preparing a pot roast, fruitcake, souffle or pastry, this baking mode delivers even and delectable results.

Intensive Bake

A combination of radiant heat from the bottom heating element and air movement via the convection fan is available by selecting the Intensive Bake mode. This baking mode is an optimal solution for baking pizza, quiches and cheesecakes and any food that needs a crisp base and moist top.

Indoor Grilling

Available on all our ovens is a two-zone broiler. These modes can be set for either small or large capacity broiling. In either setting, grilling is fast and food is cooked evenly each and every time. In the Convection Broil mode, the broilers and circulation fan work together to quickly distribute heat from the heating elements to every part of the food. This is an ideal mode for preparing kebabs and chicken.

No Flavor Transfer

The advanced convection system in Miele ovens enables different food items to be cooked together - without flavor transfer. Yes, imagine fish on one level, with a dessert item on another. This is possible because Miele ovens recirculate air fifty times a minute over the heating element. By doing so, odors are incinerated!

Succulent Roasting

At Miele, we have turned roasting into a science. Using the Miele roast probe, you can determine the core temperature of the roast or let the MasterChef mode do it for you depending on the food item selected. For example, 145°F for medium beef, or 175°F for a perfect turkey. By using the



AutoRoast™ or MasterChef modes, the guesswork is completely removed. The oven will automatically take the initial cavity temperature to a much higher level than you have set, searing the food, leaving all of the flavorful juices inside the roast. After, the oven temperature will gradually reduce to the desired cooking temperature and eventually count down the remaining time so you can estimate the preparation time of other food items to be served.

Observing the Sabbath

Miele's MasterChef ovens are specially programmed to provide observant Jewish homes with delicious hot meals during the Sabbath and religious holidays. The Sabbath mode allows you to program your oven to stay on for up to 72 hours. Additionally, the oven will not activate until the food is placed inside, further balancing Kosher cooking needs with energy consumption concerns. When set to the Sabbath mode, the display and lighting remain unchanged – another critical feature for religious observance.



Quality and Performance in Any Dimension



Oven Selection

Whether your kitchen is equipped with a MasterChef oven in 30 inch, mid-size 70 cm or the compact 60 cm, there are some aspects of your oven that will not differ.

To start, consider the quality of the product. At Miele, we say that the genius is in the details, and that is why you will find quality in every single product detail.

From the way the door opens, to the feel and responsiveness of the controls, everything is important to us because we know that it is important to you. For this reason, Miele designs and makes the key components, including the electronics, ourself, avoiding the typical manufacturing process of outsourcing. And before the product leaves our factory, we test every oven, putting all functions of the product through their paces.

The result is the oven is built well, in order to perform to the highest possible standard. After all, behind fine cuisine you will find good ingredients, skill, imagination and precision equipment.



Top left photo: Featured in stainless steel is the H 4680 B (60 cm) single oven.

Bottom left photo: Featured in stainless steel are the H 4780 BP (70 cm) single oven and ESW 4721 warming drawer in u-design.

All ovens shown are equipped with the stainless steel Profi handle.

Miele MasterChef Collection™

30 inch Single Ovens

Performance and Design in Harmony

Miele's 30 inch single oven is a welcome companion to any kitchen. With 17 cooking modes, including unique programs like AutoRoast™, Intensive Bake and the internationally renowned MasterChef food-driven menu system, creating culinary delights is as easy as a push of the button.

In addition to offering voluminous capacity, the 30 inch single oven is kind to your overall kitchen design. Available in black glass or stainless steel finish with three door handle options, the oven is understated, allowing your eyes, and those of your guests, to focus on specialty décor such as ornamental tiles, cabinetry and the colors and fabrics you have selected.



The Oven That Works in Every Kitchen Design

Though modest, the oven affords tremendous versatility both in baking and roasting, as well as installation. Miele's oven can be easily installed under the counter – typically with a cooktop above – or in a tall cabinet structure. Other Miele appliances can also be specified around the oven offering maximum convenience and a unique design element. You may elect to install a steam or speed oven, coffee system or lift door above the oven. Below, you may ponder a food-warming drawer to manage those busy dinner parties or to be prepared for the unplanned wait. The choice is yours.

Top right photo: Featured in black glass are the H 4881 BP (30 inch) single oven and ESW 4811 warming drawer. Both with the black classic door handle.

Bottom left photo: Featured in stainless steel is the H 4881 BP (30 inch) single oven with Profi door handle.

30 inch Double Wall Ovens



For the Busy Kitchen

Miele's 30 inch double oven offers maximum convenience and huge capacity for active kitchens. The oven is available in two finishes. In stainless steel, one of the most popular, it is equipped with Miele's unique Profi (Professional) door handle. This robust, yet unobtrusive handle meshes perfectly into virtually any kitchen décor and provides a progressive look to the appliance. The second available oven finish is black glass. With this model, the handle is of a sleek classic design, offering superb handling and a very distinct look to the oven.

Because we recognize the importance for many people to tailor the look of their appliances so they look perfect in their unique décor, Miele has made it easy to switch door handles and we offer several optional designs in stainless steel to select from.



Left photo: Featured in stainless steel are the H 4890 BP2 (30 inch) double oven with Profi handle and DA 409 wall ventilation hood. The gas cooktop is model KM 391 in black glass finish.

60 cm and 70 cm Single Ovens

Just Your Size

No two kitchens are alike – some offer more cabinet space, while others more countertop space. Recognizing the need to accommodate a variety of space configurations, Miele offers ovens in widths of 70 cm and 60 cm, in addition to our 30 inch models. Whether you're looking for a large, mid-sized or compact oven, Miele's MasterChef Collection™ provides a high-performing option that will deliver the ultimate in ease of use and user flexibility. Universal to the full range is the underlying technology and masterful Navitronic™ controls. You may opt to customize the look, size or design of your oven, but the savory results will remain the same.

Both 70 cm ovens come standard in stainless steel, while you can select between a black glass or stainless steel finish for the 60 cm model. All Miele ovens offer handle options, ensuring the perfect finishing touch to any kitchen... of any design.



Right photo: Featured in stainless steel and with the Profi handle are the H 4680 B (60 cm) single oven and EGW 4060-14 (60 cm) plate and cup warmer.

Speed Oven



state-of-the-art scratch-resistant surface that is also easy to maintain. Compared with a traditional smooth surface, the finish on Miele's speed oven is robust and resilient to stubborn stains.

Amazingly Easy to Use

With Miele's Navitronic™ controls, it is amazing just how easy it is to cook, reheat or defrost an endless range of different dishes in the speed oven. With the MasterChef menu, all you have to do is select the type of food, and, depending on the recipe, enter additional information such as the weight, quantity and finish you require. Selecting the cooking function, time and temperature is no longer necessary as this has all been done for you. Useful tips, such as the best shelf level to use, are also given on the display to make it even easier for you to get perfect results every time.

Fastest - Faster - Fast

Miele's state-of-the-art speed oven delivers ultimate flexibility by fusing two ovens into one. The microwave function, by itself, is ideal for defrosting, reheating and cooking a variety of food items or simply to use for popping corn. The oven, with its convection mode and browning element, offers you all the functions you need for roasting and baking.

The great advantage of this oven is that you can cook exclusively via microwave and convection baking modes or select optional programs that automatically combine the two. This delivers the speed advantage of microwave technology, but ensures the succulent results offered by more conventional cooking methods.

Imagine the convenience of defrosting, cooking and crisping all in one space-saving, multi-functional appliance.

Well Designed, Inside and Out

The oven has distinctive design features that match Miele's other appliances, so installing the speed oven on top, below or next to another Miele product is easy and creates a very uniform design in your kitchen. The control panel is clear and uncluttered, offering you instant information on what's happening inside the oven. When activated, the control panel displays the cooking mode, temperature level and time remaining. The design style continues down through the appliance door and, as with all Miele ovens, the door handle can be changed to create a unique look matching your personal taste.

On the inside, the oven door is made from a sealed piece of smooth glass, which can be easily cleaned with a single wipe. The door is also useful as a drop-down working surface on which to rest dishes and plates. The stainless steel oven interior is finished with a



Top photo: Featured in stainless steel and equipped with the Profi door handle are the H 4080 BM (60 cm) speed oven (with EBA 4470 trim kit) and H 4780 BP (70 cm) single oven.

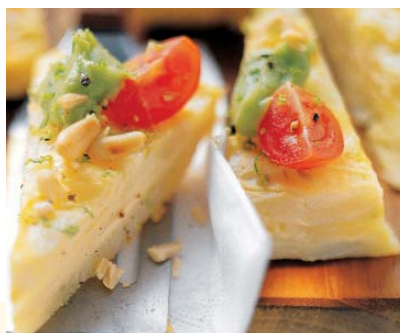
Product Overview:

Convection Ovens

		H 4881 B	H 4881 BP	H 4890 B2	H 4890 BP2	H 4680 B	H 4780 B	H 4780 BP	H 4080 BM
OVEN	30" width single	•	•						
	30" width double			•	•				
	70 cm (approx. 27") width single					•	•		
	60 cm (approx. 24") width single				•				•
CONTROLS	Navitronic™ touch control pad	•	•	•	•	•	•	•	•
	Context-sensitive controls	•	•	•	•	•	•	•	•
FEATURES	Multi-lingual LCD display	•	•	•	•	•	•	•	•
	Metric/English conversion	•	•	•	•	•	•	•	•
	Multi-tier operating modes	•	•	•	•	•	•	•	•
	Operating modes, including AutoRoast™	17	17	17	17	17	17	17	11
	Combination and individual convection / microwave programs								•
	1,000 watt microwave								•
	MasterChef functionality	•	•	•	•	•	•	•	•
	Food-driven menu system	•	•	•	•	•	•	•	
	Favorites storage	•	•	•	•	•	•	•	•
	Minute-plus function								•
	Automatic temperature settings	•	•	•	•	•	•	•	•
	Electronic temperature control	•	•	•	•	•	•	•	•
	True European convection	•	•	•	•	•	•	•	•
	Residual heat cooking	•	•	•	•	•	•	•	•
	Time remaining calculation	•	•	•	•	•	•	•	•
	Two-zone infrared broiling	•	•	•	•	•	•	•	
	Infrared broiling system								•
	PerfectClean™ enamel interior	•		•	•	•			
	Clean enamel interior		•		•		•		
	Stainless steel interior								•
	Self-cleaning oven		•		•		•		
	ThermoClean™ system		•		•		•		
	Halogen interior lights	2	2	4	4	2	2	2	1
	Dual timers with delay start function	•	•	•	•	•	•	•	•
AVAILABLE FINISHES	Stainless steel with stainless steel Profi door handle	•	•	•	•	•	•	•	•
	Black glass with black classic door handle	•	•	•	•				•

Oven Accessories and Options

		H 4881 B	H 4881 BP	H 4890 B2	H 4890 BP2	H 4680 B	H 4780 B	H 4780 BP	H 4080 BM
ACCESSORIES INCLUDED	Wire racks	3	3	6	6	1	2	2	1
	Roasting pans	1	1	2	2	1	1	1	
	Glass tray								1
	Boiling Stick								1
	Double rotisserie	•	•	•	•				
	Cookie sheets					2			
	Roast probe	•	•	•	•	•	•	•	•
	Convection fan filter	•	•	•	•	•	•	•	
OPTIONAL ACCESSORIES	Stainless steel Profi door handle (DS 4030)	•	•	•	•	•			•
	Stainless steel classic door handle (DS 4031)	•	•	•	•	•	•	•	•
	Stainless steel square door handle (DS 4032)	•	•	•	•	•	•	•	•
	Single rotisserie (HGE 60)					•			
	Double rotisserie (HGE 70)						•	•	
OPTIONAL TRIM KITS	30" niche (EBA 4476) available in black glass and stainless steel								•
	70 cm (approx. 27") niche (EBA 4470) available in stainless steel only								•



Miele MasterChef Collection™

Steam Ovens



A Miele Specialty

Cooking with steam has been a forte of Miele since we introduced the world's first built-in convection steam oven in 1999. Our steam ovens are ideal for those who enjoy eating healthy and for those who simply value speed, convenience and great-tasting results every time. Long considered a chef's secret cooking tool, the steam oven is the perfect partner to a Miele cooktop and convection oven. Whether you are cooking individual side dishes or a complete menu, there is virtually no limit to what can be cooked in a steam oven.

Variety, the Spice of Life

Vegetables are an important food group and critical for maintaining a healthy lifestyle, but only one of many categories of food that can be cooked in the steam oven. Miele's steam oven enables you to create entire, succulent meals using the power of injection steam. Salmon, shrimp and steamers. Poultry and rice. Beef cubes, complete stews and even meatballs. Top it off by creating a variety of fabulous desserts like bread pudding or cinnamon pears and apples. The possibilities are limited only by your imagination! Regardless of your

selection, the byproduct of using Miele's steam oven is the delivery of flavorful, nutrient-packed delicacies for you and your family to enjoy. Once you purchase the oven, visit steamoven.com regularly to experiment with some of Miele's favorite recipes and share some of yours for others to enjoy as well!

Top photo: Featured in stainless steel and with the Profi door handle are the DG 4080 (60 cm) steam oven and H 4080 BM (60 cm) speed oven.

Versatile, Simple to Install and Easy to Use

Steam oven (model DG 4080) will enhance and expand your culinary repertoire with its unique, easy-to-use food-driven menu system powered by Miele's patented Navitronics™. Enjoy creating omelets, pasta dishes – even poultry and desserts that are truly delicious solely using the power of steam with the simple touch of the control pad. With more than 900 automatic programs for cooking, heating and defrosting stored in the memory, the choices are endless.

You command the system by selecting the type of food and providing additional information such as the weight, quantity and desired finish when prompted... the needs assessment conducted by this oven exceeds the

service provided by the top waiter in your favorite restaurant. The result is perfect, delicious dishes!

With the numerous automatic programs you do not have to worry about the oven function, time or temperature settings. Reminders will appear in the display if you have to do something like turn the food or add sauces during the cooking process. In the Favorites menu, you can even store your own programs (controlling time and temperature) and name them as you see fit. With no special plumbing required, both steam ovens can be built-in virtually anywhere in your kitchen, thereby reducing countertop clutter and adding a unique look to your environment.

Miele Unique

While traditional steamers and pressure cookers generate steam slowly and raise the temperature gradually, Miele steam ovens are constructed with an external steam generator, which is located outside of the oven cavity. This arrangement has several distinct advantages. First, the oven's interior capacity is greater so you can cook several dishes simultaneously. The temperature is more accurately measured and can be kept at a constant level. When it is introduced, the steam surrounds the food from all sides. This immediate and intense exchange of heat ensures that food is heated rapidly and is sealed instantly to retain all the vitamins, color and flavor. Cooking times are also reduced so you and your family can eat faster and energy consumption can be kept to a minimum.



Product Overview:

Steam Ovens

		DG 2661	DG 4080
CONTROLS	Navitronic™ touch control pad		•
	Context-sensitive controls		•
	Jog shuttle controls	•	
FEATURES	Multi-lingual LCD display	•	•
	Metric/English conversion	•	•
	Multi-tier operating modes	•	•
	MasterChef functionality		•
	Food-driven menu system	•	•
	Favorites storage		•
	Automatic temperature settings	•	•
	Electronic temperature control	•	•
	Time remaining calculation	•	•
	1.35 quart (1.3 liter) water reservoir	•	•
ACCESSORIES INCLUDED	Perforated stainless steel pans	2	2
	Solid stainless steel drip pan	1	1
	Stainless steel wire rack	1	1
OPTIONAL ACCESSORIES	Plate-warming drawer (EGW 2060)	•	
	System drawer (ESS 2060)	•	
	Stainless steel Profi door handle (DS 4030)		•
	Stainless steel classic door handle (DS 4031)		•
	Stainless steel square door handle (DS 4032)		•
OPTIONAL TRIM KITS	30" niche (EBA 4476) available in black glass and stainless steel		•
	30" niche (EBA 4376) available in stainless steel	•	
	70 cm (approx. 27") niche (EBA 4470) available in stainless steel		•
	70 cm (approx. 27") niche (EBA 4370) available in stainless steel	•	
AVAILABLE FINISHES	Stainless steel with integrated door handle	•	•
	Black glass with black classic door handle		•
DIMENSIONS	60 cm (approx. 24") width single	•	•



Left photo: Featured in stainless steel are the CVA 2660 (60 cm) coffee system and DG 2661 (60 cm) steam oven.

Food-Warming Drawers

Perfecting the Wait

Timing is everything, especially when you are working hard to serve a fresh and delicious multi-course meal to impress your guests. All the food items that you have taken time and so much care to prepare must be staged well in order to enjoy the original warm flavor and delicious taste, not cold and dried out. Miele's food-warming drawers are a superb solution to help you accomplish this - keeping food warm for hours, at the perfect temperature and moisture level, until you decide it's time to serve.

In addition to the quality and reliability you know to expect from all Miele products, several features distinguish our food-warming drawers. For example, while other drawers take from 25 - 40 minutes to reach a 160° F setting, a small convection fan helps Miele's attain the same temperature level in under 10 minutes. Its open-sided design is ideal for large serving platters or dishes with gravy, allowing easy access without the danger of burning your hands or spilling. The moveable, integrated wire rack allows full use of the drawer's base, and it can operate continuously, or be set to a 4-hour timer, all with your choice of humidity control.

These unique products are available in multiple finishes, so installation under a Miele oven or in another location in the kitchen can be done inconspicuously by incorporating a custom panel or by creating a unique design in stainless steel or a black glass finish with three Miele handle options.

Eliminate stress when preparing an elaborate dinner or staging food for a party. Don't fear the telephone call, "I'm running late" or "the soccer game is going into overtime." Use the Miele warming drawer, which is designed to help you perfect the planned and unplanned wait.



Top photo: Featured with an integrated custom door panel and handle is the ESW 4801 FB warming drawer.

Right photo: Featured in stainless steel are the H 4780 BP (70 cm) single oven and the ESW 4721 warming drawer in u-design.

Bottom photo: Featured in stainless steel with the standard Profi door handle is the ESW 4811 warming drawer.

Product Overview:

Food-Warming Drawers

		ESW 4701 FB	ESW 4711	ESW 4721	ESW 4801 FB	ESW 4811	ESW 4821
FEATURES	Full-extension drawer	•	•	•	•	•	•
	Unique, open-sided design	•	•	•	•	•	•
	Revolutionary “dual heating system”	•	•	•	•	•	•
	Rapid heat-up	•	•	•	•	•	•
	Moisture and humidity control damper	•	•	•	•	•	•
	Time Control, 4-hour timer	•	•	•	•	•	•
	Continuous operation setting	•	•	•	•	•	•
	Temperature settings from 140° F to 200° F	•	•	•	•	•	•
	Width: 70 cm (approx. 27")	•	•	•			
	Width: 30"				•	•	•
ACCESSORIES INCLUDED	Movable half-rack insert	•	•	•	•	•	•
	Anti-slip pad	•	•	•	•	•	•
OPTIONAL ACCESSORIES	Stainless steel Profi door handle (DS 4030)				•		
	Stainless steel classic door handle (DS 4031)		•	•	•	•	
	Stainless steel square door handle (DS 4032)		•	•	•	•	
AVAILABLE FINISHES	Custom front panel, <i>not included*</i>	•			•		
	Stainless steel with Profi door handle		•		•		
	Stainless steel - u-shaped design with Profi door handle			•			•
	Black glass with black classic door handle				•		

**Please consult miele.com and product specifications for exact dimensions*



Plate and Cup Warming Drawers

Finishing Touches

Many food items and drinks, which should be served hot, quickly lose their characteristic flavor as they cool. Cold china is traditionally the culprit as it literally robs food and drink of its original heat, thereby stopping the aromas from unfolding and reducing the desired, unique flavor.

To serve and enjoy your food and hot beverages in their authentic form, Miele introduces the plate and cup warming drawer. Concealed below a coffee system or oven, these silent workers will bring your plates, cups, bowls and serving dishes quickly and evenly to the right temperature.

A unique convection, forced-air heating

system instantly circulates warm or hot air through the drawer cavity. An infinite temperature selection, ranging from 85°F up to 120°F, can heat a complete table setting in less than 15 minutes allowing you plenty of time to socialize with your dinner guests. Smooth, telescopic runners fully extend the drawer giving you a complete view and access to the interior. They are easy to load and unload given its open-sided construction, and the non-slip base ensures that your china will sit firmly in place.

A unique convection, forced-air heating combining with other Miele appliances,

creating a stunning design element to your kitchen décor and delivering professional, flavorful results to your dinner table.

The System Drawer

Crafted to nestle discreetly under the CVA 2660 coffee system and the DG 2661 steam oven, the system drawer is a great way to organize your Nespresso® capsules, hot plates and other necessities for creating unique hot beverages and appetizing healthy food for your family and friends to enjoy. The drawer opens easily using a push / pull mechanism and its clever, open-sided design allows you full access to the inside.



Product Overview:

Plate and Cup Warming Drawers

		ESS 2060	EGW 2060	EGW 4060-14
FEATURES	System drawer	•		
	Plate and cup warmer		•	•
	Unique, open-sided design	•	•	•
	Convection heating system		•	•
	Rapid heat-up		•	•
	Continuous operation setting		•	•
	Plate or cup temperature setting			•
	"On" indicator light		•	•
	Push/pull easy-opening system	•	•	
	Width: 60 cm (approx. 24")	•	•	•
ACCESSORIES INCLUDED	Anti-slip pad	•	•	•
OPTIONAL ACCESSORIES	Stainless steel Profi door handle (DS 4030)			•
	Stainless steel classic door handle (DS 4031)			•
	Stainless steel square door handle (DS 4032)			•
FOR USE WITH	CVA 4070 coffee system			•
	CVA 2660 coffee system	•	•	
	DG 2661 steam oven	•	•	
	DG 4080 steam oven			•
	H 4080 BM speed oven			•
AVAILABLE FINISHES	Stainless steel	•	•	
	Stainless steel with Profi door handle			•
	Black glass with black classic door handle			•

Left photo: Featured in stainless steel and with the Profi-style door handle are the H 4680 B (60 cm) single oven and EGW 4060-14 (60 cm) plate and cup warmer.

Right photo: Featured in stainless steel is the EGW 4060-14 plate and cup warmer with the optional square handle (mounted above is the CVA 4070 (60 cm) coffee system).



Coffee Systems

An Unparalleled Coffee Experience... Right at Home

One cannot help but notice the popularity coffee drinking has gained over the past decade. This is a phenomenon the world over. With coffee bars and cafés continuing to spring up on America's main streets and shopping malls, it is not just the hot drink that people are interested in. Coffee has become a symbol in society and is somewhat of a centerpiece for gathering. For many people it is a great way to get together in cordial surroundings and enjoy each other's company or, for some, the perfect way to relax in a peaceful and familiar environment.

In 1999, Miele brought this atmosphere into homes throughout the seven continents, introducing the world's first built-in coffee system using whole beans and a unique brewing process. With countless satisfied customers, Miele introduced the world's first built-in capsule coffee system using the unique and flavorful blends of Nespresso® in 2003. Today, Miele continues its legacy in this category with the introduction of the new whole bean system (model CVA 4000).

Regardless of your selection, each product is programmed to deliver a wide variety of perfectly brewed coffee, espresso and other fine beverages that are sure to please virtually everyone, from the coffee novice to the most jaded barista. The only question is... which model would you prefer?

An Epicurean's Passion...

A Designer's Dream

If there is one thing almost every kitchen needs, it's more countertop space. Miele coffee systems fit neatly into your cabinetry, at a comfortable user height, thereby eliminating countertop clutter. Alternatively, custom, stainless steel housing units allow for convenient installation under upper cabinets or as a tabletop unit that can easily be transported throughout your home (applicable only to the CVA 2650 system).

Not requiring a fixed water supply connection or special electric wiring, the

unit can easily be installed virtually anywhere within the design of your kitchen – above or next to other Miele appliances – or in your master bedroom suite, wet-bar, lanai or your favorite home entertainment area.

Available in black glass or stainless steel finish, these products integrate superbly into any décor, from the most traditional to ultra contemporary. This exposure offers you and your guests convenient, on-demand access to a variety of hot beverages.



Far right photo: Featured in stainless steel is the CVA 4070 coffee system.

Whole Bean Coffee Systems



Flavorful Performance

Miele's whole bean coffee system (models CVA 4070 / 4075) brews delicious espresso, cappuccino, latté or regular coffee quickly and easily. Using whole coffee beans, the system grinds to your personal taste – delivering a truly tailored, flavorful beverage.

Patented Technology

Miele's signature, easy-to-use navigational electronics, Navitronics™, guarantee effortless operation and flawless execution. Whether it be an espresso or latté, Miele prepares your selection on demand... with the push of a button.

Adaptable by Nature

Dual dispensing spouts allow you to serve two beverages simultaneously or to cut the preparation time of one cup in half! While a height adjustable, dispensing spout allows you to accommodate an array of cup sizes... from the classic petit espresso cup to average American mug.

Additionally, the traditional, fresh grind and brew process can be bypassed by opening the coffee system door and pouring ground coffee into the designated chamber. Oscillating between caffeinated and decaffeinated beverages couldn't be easier.

Unique Frothing

Froth is considered to be the crowning touch of a cappuccino or a critical ingredient for a latté. To steam milk for these and other beverages Miele's frothing system is easy-to-use and assures perfect results... in minutes.

Optimal Convenience

Available in a plumbed-in version, Miele's whole bean coffee system can be hooked up to a main water supply, eliminating the need to fill a water tank.

Our Gift to You

Upon registration of your product at miele.com, our complimentary illy® coffee gift package will be activated introducing you to one of the world's most premium blends.

Capsule Coffee Systems

The Best of Two Worlds

The Miele coffee system (models CVA 2650 / 2660) represents a unique combination of Miele's exacting engineering and the exclusive savoir faire of the Nespresso® coffee capsule; two international brands synonymous with expertise in their fields, working in tandem to produce the ultimate at home coffee system.

Personalized by Design

No two coffee drinkers are alike. It's the subtle differences in coffee preparation that set them apart. Some connoisseurs prefer their coffee short and strong, others mild with brimming froth. Often the time of day or even the type of social occasion dictates how one prepares their hot beverage.

The Miele CVA 2650 / 2660 system is the perfect solution for serving up a tailored beverage to engage even the most discriminating coffee drinker. An

integrated capsule carousel within the system holds 20 individual capsules enabling you to offer 5 different blends, each hermetically sealed immediately after the coffee is ground guaranteeing absolute freshness.

The Art of Milk Frothing

Pssshhhing... the unmistakable sound of the steaming process in a coffee bar as the froth is being created for that perfect cup of cappuccino or latté. The essential ingredient in these, and other beverages, is a delicate and creamy froth that maintains its structure. The froth is the uncontested crowing glory of any coffee, and the Miele system is an expert in this field. Its unique cappuccinatore is an easy to use frothing cup that either delivers the froth directly into the cup or retains it, providing you the pleasure of placing it into the beverage.

With Our Compliments

When you purchase a capsule coffee system, our gift to you is a sampling of the twelve premium Nespresso® blends. This thirty-six capsule collection is packaged in a handsome case containing details about each exclusive blend. Nespresso® capsules are easily ordered direct via the Internet, phone or fax with delivery guaranteed within two business days!



Bottom photo: Featured in stainless steel is the CVA 2650 (50 cm) coffee system.



Product Overview:

Coffee Systems

		CVA 2650	CVA 2650 ST	CVA 2660	CVA 4070	CVA 4075
BREWING SYSTEM	Whole bean				•	•
	Nespresso® capsule	•	•	•		
CONTROLS	Navitronic™				•	•
	Customer user profiles	4	4	4	7	7
	Programmable cup sizes	•	•	•	•	•
	Programmable languages	15	15	15	7	7
	Stand-by-Function	•	•	•	•	•
	Delay Start / Stop Function	•	•	•	•	•
FEATURES	Patented door hinged left / concealed handle	•	•	•	•	•
	Patented brewing unit	•	•	•	•	•
	Conical grinding system				•	•
	Removable capsule holder	•	•	•		
	Automatic rinse and cleaning programs	•	•	•	•	•
	Water reservoir	1.6 qt	1.6 qt	1.6 qt	2.64 qt	Plumbed
	Water hardness setting	•	•	•	•	•
	LED lighting	•	•	•	•	•
	Dispensing spout	1	1	1	2	2
	Cappuccinatore jug	•	•	•		
	Safety lock	•	•	•	•	•
	Fault diagnosis	•	•	•	•	•
FINISHES	Stainless steel	•	•	•	•	•
	Black	•		•		
DIMENSIONS	Width	50 cm	50 cm	60 cm	60 cm	60 cm
	Height (approximate)	37 cm	37 cm	37 cm	46 cm	46 cm
	Depth (approximate)	32 cm	32 cm	32 cm	48 cm	54 cm
ACCESSORIES	2 Espresso cups and saucers	•	•	•		
	2 Cappuccino cups and saucers	•	•	•		
	Cleaning agent	•	•	•	•	•
	Stainless steel sitting housing unit (CVSG 50)	Optional	•			
	Stainless steel hanging housing unit (CVUG 50)	Optional				
	GCEO dishwasher insert	Optional	Optional	Optional		
	Cup warmer (EGW 2060)			Optional		
	Cup warmer (EGW 4060-14)				Optional	Optional
	System drawer (ESS 2060)			Optional		
	Mobile coffee cart (MES 45)			Optional	Optional	Optional
TRIM KITS	Trim kit for 30" niche			Optional	Optional	Optional
	Trim kit for 70cm (approx. 28") niche			Optional	Optional	Optional

Lift Door



An Open and Shut Case of Pure Genius

The Miele decorative lift door is a unique, integrated solution to create a home for portable countertop appliances like toasters, microwaves, mixers or even a television set... keeping them tucked away neatly, but convenient enough to quickly access them. Simply lift the door to access the product you need.

This design piece is available in stainless steel with u-design to match Miele oven products and black glass finish.

Left photo: Featured in stainless steel are the MLT 4800 lift door, H 4881 BP (30 inch) single oven and ESW 4821 warming drawer in u-design all with Profi door handles.

Right photo: Featured in stainless steel and equipped with the Profi handle are the MLT 4600 (60 cm) lift door and the H 4680 B (60 cm) single oven.

Product Overview:

Lift Door

		MLT 4600	MLT 4700	MLT 4800
FEATURES	Decorative lift door	•	•	•
	Easy open/close hydraulic hinges	•	•	•
	Conceals microwave/small appliance	•	•	•
	Width	60 cm (approx. 24")	70 cm (approx. 27")	30"
OPTIONAL ACCESSORIES	Stainless steel Profi door handle (DS 4030)	•		•
	Stainless steel classic door handle (DS 4031)	•	•	•
	Stainless steel square door handle (DS 4032)	•	•	•
FOR USE WITH	CVA 4070/2660 coffee system	•		
	H 4680 B convection oven	•		
	H 4780 B/BP convection oven		•	
	H 4880 B/BP convection oven			•
	DG 4080 steam oven	•		
	H 4080 BM speed oven	•		
AVAILABLE FINISHES	Stainless steel with Profi door handle	•	•	•
	Black glass with black classic door handle	•		•



Gas Cooktops

Powerful Design

Cook on a Higher Level

The responsiveness afforded by a Miele gas cooktop is only matched by the product's performance. Available in natural or LP gas connection, and equipped with a wide variety of burners to manage virtually any cooking task, units provide significant heat output. The KM 3474, for example, has a combined 60,000 BTUs of power.

The double inset and super burners are conveniently located in the front right and/or left of the cooktop, making wok stir-fry, pan sautéing or just big pot cooking practical and safe.

Finesse as Well

Cooking with gas is not always about the power; control is essential too. Operating at a low heat output is often as important as a high power setting, and all Miele units allow you to do that. Most of the cooktops will regulate as low as 620 BTUs. To minimize the heat further still, a Simmer Plate ensures excess heat is diverted away from the pan.



Peace of Mind

Sometimes, gas cooktops can go out when you don't want them to. Miele has solved this worry with its unique re-ignition system. This solution combines the speed and reliability of automatic re-ignition with the flexibility of thermocouple protection. If a flame goes out for any reason, re-ignition is initiated. Should the flame not re-light, the system shuts down the flow of gas, ensuring optimal safety. The cooktop is watching out for itself, giving you one less thing to worry about.

Grate Choices

Miele's collection of gas cooking surfaces represent powerful performance with a design that allows you to choose the right look for your kitchen environment. On select models, the cooktop is available with your choice of grate... select from the contemporary linear or hexa grate design. The final look is completely different, that's why we leave the choice up to you.

Top photo: Featured in stainless steel is the KM 3485 with linear grates.

Bottom photo: Featured in stainless steel is the KM 3474 with hexa grates.

Bottom right photos (left to right): Featured in stainless steel with linear grates is the KM 360, KM 3465 and the KM 391 in black glass.



Product Overview:

Gas Cooktops

		KM 360	KM 391	KM 3464 / KM 3465	KM 3474 / KM 3475	KM 3484 / KM 3485
BURNERS	Sealed burners	4	5	4	5	6
	Double-inset super burners					
	16,500 BTU output					1
	15,300 BTU output			1	2	1
	Super burners					
	15,300 BTU output		1			
	12,000 BTU output			1	1	2
	High-speed burners					
	10,200 BTU output	1				
	9,500 BTU output		1			
	9,000 BTU output			2	2	2
	Normal burner					
	6,000 BTU output	2	2			
	Auxiliary burner					
	5,000 BTU output		1			
	3,400 BTU output	1				
CONTROLS	Center control panel	•	•		•	
	Side control panel			•		•
	Stainless steel knob controls	•	•	•	•	•
	Fast ignition system			•	•	•
	Ignition safety control	•	•	•	•	•
GRATES	Hexa design		•	KM 3464	KM 3474	KM 3484
	Linear design	•		KM 3465	KM 3475	KM 3485
FINISHES	Stainless steel	•		•	•	•
	Black glass with stainless steel frame		•			
DIMENSIONS	Width (approximate)	24"	36"	30"	36"	42"
ACCESSORIES	Wok ring		•	•	•	•
	Trivet		•			
	Simmer plate (KMSP 340)			Optional	Optional	Optional
	Griddle plate (KMGP 340)			Optional	Optional	Optional
	Circular design grate set (KMTT 5A/6A)				Optional	Optional



Induction Cooktops

Precision Control

Induction Heating

Miele's induction cooktops offer a distinctive, non-contact method of heating using magnetic fields to transfer energy directly to cookware. The induction element stays cool, while the target object heats up rapidly for extremely efficient cooking.

Like gas, induction is exceptionally easy and quick to control. The ability to precisely control the power makes induction perfect for all types of cooking. It is highly reactive and exceedingly safe. The cooking surface is cool in operation and only generates heat where the pan sits. As soon as the pan is removed, the flow of heat stops immediately.

Sensor Controls

Individual heat levels are easily selected by simply touching the sensor controls. As the electronic controls are located underneath the ceramic surface, the control area has a smooth, flat finish that is very easy to keep clean.

Booster Function

Designated zones are fitted with a booster function. When activated, the zone will operate on power setting nine for ten minutes. The different cooking zone sizes mean that the booster can be used for a variety of pan sizes and they ensure reduced heat-up times.

Programmable Functions

A number of standard settings on Miele's induction cooktops can be modified to meet your individual requirements. These include timer and power range settings, audible tones and safety lock operation.

Stop and Go Function

With the Stop and Go function the power level of all active zones is automatically reduced to a simmer. This allows you to leave the kitchen for brief periods. Once selected again all elements will resume.

Residual Heat Indicators

A symbol will appear in the display for each cooking zone to show whether it is still hot or not.

Memory Program

The Memory function (available on model KM 5773) can be used for storing up to five of your favorite cooking processes to ensure the same great results time after time.

Timer

The timer can be used to select a time from 1-99 minutes for any of the zones or can be used as a kitchen timer. The zone switches off automatically at the end of the selected time duration, making cooking easy and safe.

Pan Size Recognition

A cooking zone will only heat up when a suitable magnetic metal pan is placed on it. The size of the pan is recognized, and heat is only generated where the pan is detected, saving energy and time. The zone will automatically switch off when the pan is removed and no more energy will be released, guaranteeing safe, easy operation.

Taking a Pan Off a Hot Zone

If a pan is removed from a zone that is switched on, or if an unsuitable pan is used, the power supply to the cooktop will automatically be switched off.

Auto Heat-up

The Auto Heat-up function gives an initial boost to the normal power output to bring the pan up to temperature rapidly. The heat then reduces automatically to the chosen output for continued cooking.

Protection Against Overheating

The induction zones and the cooktop switch off automatically if a zone overheats due to an empty pan being heated.

Peace of Mind

If something spills over into the control panel or you place something like a dish towel over the controls, the cooktop will switch itself off automatically, to prevent accidental burning.



Safety Switch Off

As an extra safety precaution the cooktop has pre-programmed maximum operating times which depend on the power level being used. The cooktop will switch itself off automatically if this duration is exceeded, when a pan is in place and the power setting has not been altered.

System / Safety Lock

Touching the lock symbol when the cooktop is in use acts as a safety lock, preventing any unwanted changes to settings. It can also be activated as a system lock when the cooktop is not in use to prevent children from operating it.



Special Offer

Miele has teamed with Belgium-based Demeyere to provide a very special offer for induction cooktop owners. Parallel to the uncompromising quality of Miele appliances, Demeyere has become, over the years, a worldwide reference for the production of culinary utensils in stainless steel. We are providing Demeyere's quality, induction-ready Atlantis five-piece cookware series at a tremendous \$200 discount. (See photo above.) Please consult your Miele product specialist for full details.

Left photo: Featured in Black Ceran® glass is the KM 5753 induction cooktop.
Right photo: Featured in Black Ceran® glass is the KM 5773 induction cooktop.

		KM 5753	KM 5773
FEATURES	Cooking zones	2	3
	Automatic pot size recognition	•	•
	Burners	4	5
	Boost function	•	•
	Auto-heat up function	•	•
	Timer function	•	•
	Memory function		•
	Automatic switch-off	•	•
	Stop and Go function	•	•
CONTROLS	Center control panel with ComfortControl Plus	•	•
	Power levels with digital display	1-9	1-12
FINISHES	Black Ceran® glass with stainless steel frame	•	•
DIMENSIONS	Width (approximate)	30"	36"



Electric Cooktops

Fast, Responsive and Convenient

Performance Plus

A common misconception is that you can't have top-class performance cooking if you have an electric cooktop. In designing the Miele electric cooktop series, we set out to change this perception forever.

High-speed ribbon burners create considerable heat fast, bringing pots of water to boil quickly, and certainly no longer than cooking with gas. Similarly, simmering is designed into the product, as the burners will cycle on and off to maintain a constant heat range.

Flexibility

A major advantage of the Miele Ceran® glass electric cooktop is the flexibility to adjust the size of the cooking zone. The 30 inch and 36 inch products feature two and three such variable burners. A burner that is used for a large pasta pot at one time during preparation can be scaled back to accommodate a delicate sauce pan in just a moment.



The elongated burner is ideal for unique cookware, such as the oval pot utilized for salmon poaching or asparagus.



The Cleanup Convenience

The smooth surface of all of the electric cooktops makes cleanup extremely easy. The surface retains its gloss-like finish even after many years of use, as the tough glass material has a durability at odds with its sleek appearance.

The Miele electric cooktop; we are confident that its many advantages will leave you convinced that you can have top-class performance and much more.



Top left photo: Featured is the KM 5676 electric cooktop.

Bottom left photo: Featured is the KM 5656 electric cooktop.

Right photo: Featured is the KM 452 electric cooktop.

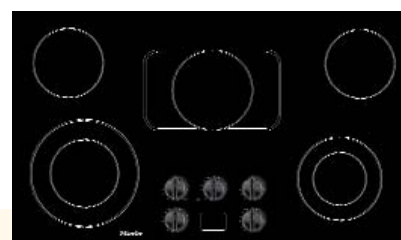


Product Overview:

Electric Cooktops

		KM 421	KM 424	KM 427	KM 5656	KM 5676	KM 452
BURNERS	Heating Elements	4	4	5	4	5	6
	Cooking Zones	4	7	8	6	8	9
	Single zone of 7"	2			1		
	Single zone of 5 ³ / ₄ "	2	1	2			2
	Single zone of 5 ¹ / ₂ "				1	2	
	Single zone of 7 ¹ / ₁₆ " that extends to 16 ¹ / ₄ " x 7 ¹ / ₁₆ "						2
	Variable zone of max. 9"			1			1
	Variable zone of max. 8 ¹ / ₄ "		1				1
	Variable zone of max. 7"		1	1			
	Variable zone of 5 ¹ / ₂ " or 9"					1	
	Variable zone of 5 ¹ / ₂ " or 8 ¹ / ₂ "				1		
	Variable zone of 4 ¹ / ₂ " or 7"					1	
	Oval zone of max. 6 ³ / ₄ " x 10 ¹ / ₂ "		1				
	Oval zone of max. 6 ¹ / ₂ " x 10 ¹ / ₂ "				1		
	Rectangular zone of max. 6 ³ / ₄ " x 10 ¹ / ₂ "			1			
	Rectangular zone of max. 6 ¹ / ₂ " x 11 ¹ / ₂ "					1	
CONTROLS	Center control panel		•	•		•	•
	Side control panel	•					
	Front control panel				•		
	Black knob controls	•	•	•			
	Concealed infrared controls				•	•	•
FEATURES	Residual heat indicators for all zones	•	•	•	•	•	•
	Timer, freely assignable for all cooking zones				•	•	
	High-impact Ceran® surface	•	•	•	•	•	•
	High-speed ribbon element design	•	•	•	•	•	•
FINISHES	Black Ceran® glass with stainless steel frame	•	•	•	•	•	•
DIMENSIONS	Width (approximate)	24"	30"	36"	30"	36"	42"
ACCESSORIES	Stainless steel control knobs	Optional	Optional	Optional			

Bottom photos: Featured left to right are the KM 421, KM 424 and KM 427 electric cooktops.



The Ultimate Customized Cooking Surface

The innovative design of Miele's CombiSet™ range allows you to have the best of both worlds – gas and electric cooking surfaces – side by side. The modular design of CombiSets™ enables you to tailor surfaces that truly fit your cooking habits and desires. A gas CombiSet™ to the right or left of an electric one is simply up to you. Each unit has an identical width and depth, so they combine easily to form a single, uniform surface.

Limitless Choices

Imagine this. After allowing the contact griddle to heat up to searing point, you slide a block of beef onto the surface. Counting to ten, you turn it over, repeating until all sides have seared. Or prepare a breakfast of pancakes, or lunch with strip steak. Marry this up with a powerful gas super burner, or lava rock grill, deep fryer or powerful two-burner gas or Ceran® glass electric burners and you may be spoiled for choice.

Large or Small

The flexibility of CombiSet™ cooking is not just defined by the type of surfaces that can be placed together, but also by the number.

CombiSets™ are, for example, ideal for small apartments. As few as a single two-burner unit can make a single-person kitchen totally functional.



Conversely, an expansive island setting lends itself nicely to the style, functionality and versatility of CombiSet™ cooking.

Large or small, a Miele CombiSet™ selection can be tailor-made to fit any kitchen setting.

Top photo: Featured in black Ceran® is the CSWA 400 scale, KM 406 wok burner, KM 400 ceramic double burner and KM 411 electric barbecue.

Bottom left photo: Featured left to right in black Ceran® are the KM 404 gas double burner and KM 406 wok burner.

Bottom middle photo: Featured left to right is the CSAF 400 pot rest with fluted Ceran® design and the KM 408 contact griddle in black Ceran®.

Bottom right photo: Featured left to right in black Ceran® are the KM 400 ceramic double burner and KM 406 wok burner.



Product Overview:

CombiSet™

		KM 400	KM 403	KM 404	KM 406	KM 408	KM 411	CSWA 400	CSGP 400	CSAF 400
COMBISET	Ceramic electric double burner	•								
	Electric boiler/fryer		•							
	Double gas burner			•						
	Wok gas burner				•					
	Contact griddle				•					
	Electric barbecue					•				
	Scale						•			
	Cast iron griddle (for use with KM 411)							•		
	Pot rest									•
BURNERS	Variable zone of max. 7 1/4"	•								
	Single zone of 5 3/4"	•								
	High-speed burner: 10,000 BTU output			•						
	Normal burner: 6,000 BTU output			•						
	Normal burner: 620 BTU - 17,500 BTU output				•					
	Large burner: 13" x 7" (1,650 watt)				•					
FEATURES	Residual heat indicator	•			•					
	Electric spark ignition			•	•					
	Cast iron grate			•	•	•				
	Single knob control				•	•				
	Nickel plated wire basket with folding handle		•							
	Temperature control between 212°F - 390°F		•							
	Stainless steel filter		•							
	Cold oil zone prevents oil penetration into foods		•							
	Drain valve underneath		•			•				
	Up to 20 pound capacity						•			
	Pound/kilo display						•			
	Tare function, self calibrating						•			
	Cast iron construction							•		
	One side fluted, one side smooth							•		
	Rubber feet to prevent scratching							•		
FINISHES	Black Ceran® glass with stainless steel frame	•		•						
	Black glass control panel with stainless steel frame		•			•				
	Black glass with stainless steel frame			•	•		•			•

Ventilation Hoods



Moving Air, in Style

Miele offers one of the world's largest ranges of ventilation hoods on the market and there is a design to suit virtually all styles and design requirements. Many ventilation hoods incorporate glass and feature lighting, while others offer a sleek stainless steel design to create a minimal, symmetrical and clean finish with adjustable halogen lighting. Miele offers a variety of sizes from 24- to 71-inch widths including integrated, canopy, wall-mounted and decorative island models. Each ventilation hood offers extremely powerful extraction rates to keep the atmosphere in your kitchen comfortable. They have low noise levels too, which means you can entertain while cooking!

Handcrafted Quality

At Miele, the genius is in the details and

nowhere is this more evident than in the ventilation hood selection. After precision tools have cut the materials, experienced craftspeople go about hand-sculpting the finished product. The result is an unblemished, seamless finish that will grace any kitchen for years.

Additional customization is also available. The exact chimney height for the hood can be handmade to your specifications.

More Than Just Hot Air

The quality of Miele hoods, of course, goes beyond the exterior. Unique double-sided blowers provide excellent air extraction, optimizing a careful balance between air removal and energy efficiency. This dual-blower system also builds longevity right into the design.

Style in Many Shapes and Sizes

Miele ventilation hoods come in a variety of designs and can fit beautifully into both traditional and contemporary kitchen décor. Application solutions are offered via the decorative wall and island products. Built-in models can fit under an ornate canopy or position seamlessly in an overhead cabinet.

Decorative hoods come featured with halogen lighting, creating a unique kitchen ambience whether you are cooking or not. And for the ultimate in customization, several hoods can be chosen in any one of over two hundred different RAL colors.

Top photo: Featured in stainless steel is the DA 5321 D island ventilation hood and KM 3484 cooktop.

Built-in Ventilation Hoods



A Custom-Fit Solution

Miele's built-in ventilation hoods are a perfect solution to discreetly mount an extractor against a wall, into the upper cabinet. This option is perfect if space is at a premium or if the ventilation hood is not wanted as an overly ornamental piece in the kitchen.

Effective, convenient and attractive, Miele's built-in ventilation models fit neatly into a wall cabinet, flush and unobtrusive.

Canopy Ventilation Hoods

The Miele canopy under-mount ventilation hood is a subtle, yet powerful worker. Mounted in your choice of custom cabinetry, which can be as discreet or as dramatic as you elect, the Miele canopy hood allows for virtually silent extraction of cooking odors.

The unique joystick control switch is in a convenient position and allows you to control the integrated halogen lighting or toggle between four fan motor speeds. With a light touch of the finger or gentle movement of your backhand - which is very helpful when your hands are a bit dirty from cooking - the joystick is a perfect way to control your ventilation hood.



Above photo: Featured in stainless steel is the DA 2210 canopy ventilation hood.

Top left photo: Featured in stainless steel is the DA 2280 canopy under-mounted ventilation hood with unique joystick selection switch for convenient operation.

Right photo: Featured in stainless steel is the DA 3160 built-in ventilation hood.

Product Overview:

Built-in Ventilation Hoods

		DA 3160	DA 3180	DA 3190	DA 2210	DA 2280
FEATURES	Installation: wall cabinet	•	•	•		
	Installation: framed canopy				•	•
	Expandable fume deflector	•	•	•		
	Venting type: vented or recirculating	•	•	•	•	•
	Front-mounted controls	•	•	•		
	Joystick selector switch controls				•	•
	4 fan speeds	•	•	•	•	•
	Delayed shutdown for 5 or 15 minutes				•	•
	Automatic activation when fume deflector is expanded	•	•	•		
	Automatic shut-off of intensive level, programmable for 10 minutes	•	•	•		
	Integrated halogen lighting	•	•	•	•	•
	Dishwasher-safe metal filters	•	•	•		
	Dishwasher-safe stainless steel filters				•	•
	Programmable filter saturation timer				•	•
	Double-sided blower system	•	•	•		
	Four-point-sided, double motor blower system				•	
	Dual motor blower system					•
	Maximum CFM setting	625	625	625	850	425
	Width	60 cm approx. 24"	30"	90 cm approx. 36"	44"	32"
OPTIONAL ACCESSORIES	Charcoal filter (DKF 13)	•	•	•		
	Charcoal filter (DKF 15)				•	•
	Custom front panel installation kit (DML 300)	•	•	•		
	Recirculation kit (DUU 150)	•	•	•	•	•
AVAILABLE FINISHES	Stainless steel	•	•	•		
	Silver enamel with stainless steel controls				•	•



Island Ventilation Hoods

Decorative, Yet Powerful

Straight-edged or curved, the island hood collection is so diverse in its design, because we know it may well be a defining object in your kitchen.

And your design choices are not limited

to the color of the hood. All hoods with RAL colors indicate your option to receive the hood in any one of up to 200 colors. Please ask your Miele product specialist for further details regarding this tailor-made option.



Left photo: Featured in stainless steel is the DA 5000 D island ventilation hood.

Top photos: Featured, from top to bottom, are the DA 5341 D and DA 270 island ventilation hoods.

Product Overview:

Island Ventilation Hoods

		DA 220	DA 270	DA 403*	DA 5000 D	DA 5100 D	DA 5321 D	DA 5341 D
FEATURES	Venting type:							
	Vented	•	•	•	•	•	•	•
	Recirculating			•				
	Front-mounted controls	•	•	•	•	•	•	2
	4 fan speeds	•	•	•	•	•	•	•
	Delayed shutdown for 5 or 15 minutes	•	•	•	•	•	•	•
	Automatic shut-off of intensive level, programmable for 10 minutes				•		•	•
	Integrated halogen lighting with dimmer function	•	•	•	•	•	•	•
	Indirect lighting		•		•			
	Dishwasher-safe metal filters	•	•	•		•		
	Dishwasher-safe stainless steel filters				•		•	•
	Programmable filter saturation timer	•	•	•	•	•	•	•
	Double-sided blower system	•	•	•	•	•	•	2
	Maximum CFM Setting	625	625	625	1250	625	625	1250
	Width: 90 cm (approx. 36")		•					
	Width: 100 cm (approx. 39")	•		•		•		
	Width: 110 cm (approx. 43")				•			
	Width: 120 cm (approx. 48")						•	
	Width: 180 cm (approx. 71")							•
OPTIONAL ACCESSORIES	Charcoal filter (DKF 12)			•				
	Recirculation kit (DUI 20)			•				
AVAILABLE FINISHES	Stainless steel	•	•	•	•	•	•	•
	RAL colors (over 200 options)			•			•	

*Height-adjustable upon installation.

Bottom photos: Featured (left to right) in stainless steel are the DA 5100 D, DA 220 and DA 403 island ventilation hoods.



Wall Ventilation Hoods

Who Said Ventilation Hoods Can't be Stunning?

Miele's assortment of wall-mounted ventilation hoods offers a superb range of choices in virtually unlimited colors to fit any kitchen décor, from the ultra-modern to the most traditional.

Each ventilation hood has its own unique array of attributes that are assured to please you. For example, the DA 279 incorporates sharp straight lines with a rectangular chimney and a very unique strip of indirect lighting, detailed below. The top of the hood is level, so it can be used to house

useful items such as spices, oils and cookbooks or you can elect to leave it empty for a very clean look.

Regardless of the model selected, Miele engineers, who we feel have found a perfect blend of technology and artwork, handcraft each ventilation hood at our factory in Germany. Powerful, yet quiet extraction motors, highly effective filtration - either in vented or recirculating - are housed in the finest raw materials, making Miele ventilation hoods durable for a lifetime of use.

Bottom photos: Featured clockwise in stainless steel are the DA 5190 W, DA 279 and DA 409 wall ventilation hoods.

Opposite page:

Bottom left photo: Featured in stainless steel is the DA 289 wall ventilation hood.

Bottom middle photo: Featured in stainless steel is the DA 249 wall ventilation hood.

Bottom right photo: Featured in stainless steel is the DA 5381 W wall ventilation hood.



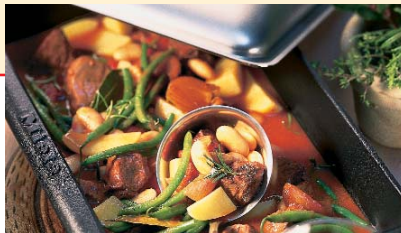
Product Overview:

Wall Ventilation Hoods

		DA 249	DA 279	DA 289	DA 408	DA 409	DA 5190 W	DA 5321 W	DA 5381 W	DA 5391 W
FEATURES	Venting type:									
	Vented	•	•	•	•	•	•	•	•	•
	Recirculating	•	•		•	•	•	•	•	•
	Front-mounted controls	•	•	•	•	•	•	•	•	•
	4 fan speeds	•	•	•	•	•	•	•	•	•
	Automatic shutdown of intensive level, programmable for 10 minutes	•	•	•	•	•	•	•	•	•
	Delayed shutdown for 5 or 15 minutes	•	•	•	•	•	•	•	•	•
	Indirect lighting		•							
	Dishwasher-safe metal filters	•	•	•	•	•				
	Dishwasher-safe stainless steel filters						•	•	•	
	Programmable filter saturation timer	•	•	•	•	•	•	•	•	•
	Double-sided blower system	•	•	•	•	•	•	•	•	•
	Maximum CFM Setting: 625 CFM	•	•	•	•	•	•	•	•	•
	Width: 30"				•			•		
	Width: 90 cm (approx. 36")	•	•	•		•	•			•
	Width: 120 cm (approx. 48")						•			
OPTIONAL ACCESSORIES	Charcoal filter (DKF 9)	•								
	Charcoal filter (DKF 12)		•		•	•				
	Charcoal filter (DKF 12-1)						•	•	•	
	Recirculation kit (DUW 10)	•								
	Recirculation kit (DUW 20)		•		•	•	•	•	•	•
CHIMNEY EXTENSION KITS	DATK 249-2-610	•								
	DATK 1-760		•				•	•	•	•
	DATK 249-2-860	•								
	DATK 2-1000		•				•	•	•	•
	DATK 289-760			•						
	DATK 289-1080			•						
	DATK 39x/40x-770				•	•				
	DATK 39x/40x-1000				•	•				
AVAILABLE FINISHES	Stainless steel	•	•	•	•	•	•	•	•	•
	RAL colors (over 200 options)	•			•	•		•	•	•



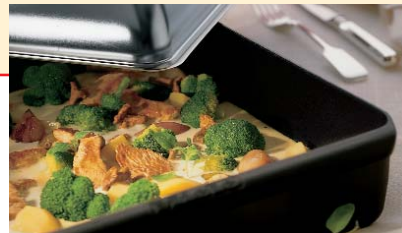
Cooking Product Accessories



HUB 61-22 Gourmet Oven Dish

Deep-sided oven dish, high-quality cast aluminum base with Teflon® Platinum coating. Suitable for use in all current Miele ovens (sits in the shelf supports of 60 cm wide ovens and may be placed on the wire rack or baking tray in wider ovens). Also suitable for cooking on conventional ceramic cooktops. Not suitable for gas cooktops.

W x D x H: 15 x 8½ x 3½ inch
For 8 -10 servings



HUB 61-35 Gourmet Oven Dish

Deep-sided oven dish, high-quality cast aluminum base with Teflon® Platinum coating. Suitable for use in all current Miele ovens (sits in the shelf supports of 60 cm wide ovens and may be placed on the wire rack or baking tray in wider ovens). Also suitable for cooking on conventional ceramic cooktops. Not suitable for gas cooktops.

W x D x H: 15 x 14 x 3½ inch
For 16-20 servings

HBD 60-22 Gourmet Oven Dish Lid

Stainless steel lid with stainless steel handle. For use with HUB 61-22 gourmet oven dish. Total height with HUB 61-22 is 6½ inches.

HBD 60-35 Gourmet Oven Dish Lid

Stainless steel lid with stainless steel handle for use with HUB 61-35 gourmet oven dish. Total height with HUB 61-35 is 8½ inches.



HBS 60 Gourmet Baking Stone

Glazed firebrick with easy-clean surface coating. Suitable for use on the wire rack in all current Miele ovens. For baking pizza, bread and rolls. Excellent heat storage properties that ensure crispy results. Supplied with wooden paddle.



HPT 1 Gourmet Pizza Form

This 10½ inch circular pan is PerfectClean coated and perfect for cooking pizza and quiche. It is particularly suitable for use in ovens, which have the Intensive Bake mode.



KMGP 340 Griddle Plate

Provides a ridged pattern grill surface across two burners for cooktop grilling.



KMSP 340 Simmer Plate

For use with small pots or to achieve a more even heat distribution.

Support Services You Can Count On

From the Beginning

Miele's philosophy is that the relationship with the consumer just begins with the purchase of one of our appliances. It is our belief that at the time of purchase, we are entering into a long-term partnership with you and your family. A partnership that includes installation and technical services that you can count on for a lifetime.

Installation Made Easy

To ensure that you begin enjoying your new Miele products from the first day on, it is recommended that you use an authorized Miele installer. Not only will they get the job done right the first time, they'll also walk you through the product, giving an overview of its usage.

Miele is so confident in the benefits of this service that the warranty of any products installed by a Miele authorized installer is doubled to two years.

As with most superior products, service by finely trained technicians is part of the Miele experience. Our technicians must complete a demanding technical certification program, facilitated and taught by the Miele Technical Training Support Group.

Worry-free Operation

MieleCare is our unique Extended Service Contract program. With MieleCare your investment is protected by an amplified five-year, worry-free contract that includes:

- Genuine Miele parts;
- Factory-trained technical specialists;
- Power surge protection and more.

MieleCare is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using only genuine Miele parts. Only genuine Miele parts installed by factory-trained professionals can guarantee the safety, reliability and longevity of your Miele appliance.

Please note that unless expressly approved in writing by Miele's Service

Department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal here is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

For your convenience, you can purchase a MieleCare Extended Service Contract on your new appliance from your Miele dealer either at the time you buy the product or anytime within the first year. You can also purchase the contract directly from Miele by visiting miele.com or by calling us toll free at 800.356.0991.



Small Gesture for a Better Tomorrow

To Miele, preserving the quality of the environment is as important as improving the quality of our products. We are constantly striving to improve the performance of our appliances and the manner in which they are manufactured. In doing so, Miele ensures that raw materials, energy, water and other natural resources are used efficiently and sparingly.

Guided by this global commitment, Miele has made the conscious decision to streamline (by nearly 50%) the overall paper production of our literature assortment – reducing page volume, brochure quantity and unnecessary printing waste. miele.com continues to be the most current source for information, containing a vast catalogue of product data and specifications, along with digital, downloadable brochures.

Caring for the environment reflects the Miele family's deep-felt vision of *Immer Besser* or *Forever Better*. Forever means doing everything we can today to protect and preserve the planet's finite resources for tomorrow.

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